# **APPENDIX 11**



Photo DOC1: Records Manual 2002 (submitted by: DC Department of Corrections)



Photo DOC2: Chemical Mixing and Dispensary (submitted by: DC Department of Corrections)



Photo DOC3: Chemical Mixing and Dispensary (submitted by: DC Department of Corrections)



Photo DOC4: Pesticides Chemical Storage (submitted by: DC Department of Corrections)



Photo DOC5: Culinary – Refrigerator (Proper stacking) (submitted by: DC Department of Corrections)



Photo DOC6: Culinary – Clean floors and proper stacking (submitted by: DC Department of Corrections)



Photo DOC7: Culinary – Floor condition after meal (submitted by: DC Department of Corrections)



Photo DOC8: Culinary – Electrical Panels Secured (submitted by: DC Department of Corrections)



Photo 1: Hazardous chemicals spilled on warehouse floor.



Photo 2: Unlabeled chemicals stored in warehouse.



Photo 3: Culinary Unit: Storage Room for bread.



Photo 4: Warehouse storage area.



Photo 5: Improper storage of miscellaneous items in the warehouse.



Photo 6: Culinary Unit: Cracked and flooded floors.



Photo 7: Culinary Unit: Soiled, wet floors.



Photo 8: Culinary Unit: Broken panel boxes.



Photo 9: Biohazard container used to store contaminated needles and office envelope used to store inmate needles.